Representative Kim F. Coleman proposes the following substitute bill:

1	RAW MILK PRODUCTS
2	2019 GENERAL SESSION
3	STATE OF UTAH
4	Chief Sponsor: Kim F. Coleman
5	Senate Sponsor: David P. Hinkins
6 7	LONG TITLE
8	General Description:
9	This bill provides for the manufacturing, distribution, and sale of certain products
10	produced from raw milk under certain circumstances.
11	Highlighted Provisions:
12	This bill:
13	defines terms;
14	 allows the manufacturing, distribution, and sale of certain products produced from
15	raw milk under certain circumstances; and
16	makes technical changes.
17	Money Appropriated in this Bill:
18	None
19	Other Special Clauses:
20	None
21	Utah Code Sections Affected:
22	AMENDS:
23	4-3-301, as renumbered and amended by Laws of Utah 2017, Chapter 345
24	4-3-503, as last amended by Laws of Utah 2018, Chapter 279
25	





26	Be it enacted by the Legislature of the state of Utah:
27	Section 1. Section 4-3-301 is amended to read:
28	4-3-301. Licenses and permits Application Fee Expiration Renewal.
29	(1) Application for a license to operate a plant, manufacture butter or cheese,
30	pasteurize milk, test milk for payment, haul milk in bulk, or for the wholesale distribution of
31	dairy products shall be made to the department upon forms prescribed and furnished by [it] the
32	department.
33	(2) Upon receipt of a proper application, compliance with [all] the applicable rules, and
34	payment of a license fee determined by the department according to Subsection 4-2-103(2), the
35	commissioner, if satisfied that the public convenience and necessity and the industry will be
36	served, shall issue an appropriate license to the applicant subject to suspension or revocation
37	for cause.
38	(3) $[Each]$ \underline{A} license issued under this section expires at midnight on December 31 of
39	each year.
40	(4) A license to operate a plant, manufacture butter or cheese, pasteurize milk, test milk
41	for payment, haul milk in bulk, or for the wholesale distribution of dairy products, is renewable
42	for a period of one year upon the payment of an annual license renewal fee determined by the
43	department according to Subsection 4-2-103(2) on or before December 31 of each year.
44	(5) [Application] Notwithstanding the requirements of Subsection (1), application for a
45	permit or certificate to produce milk or a raw milk product, as that term is defined in Section
46	4-3-503, shall be made to the department on forms prescribed and furnished by [it] the
47	department.
48	(6) (a) Upon receipt of a proper application and compliance with [all] applicable rules,
49	the commissioner shall issue a permit entitling the applicant to engage in the business of
50	producer, subject to suspension or revocation for cause.
51	(b) $[No]$ A fee may <u>not</u> be charged by the department for issuance of a permit or
52	certificate.
53	Section 2. Section 4-3-503 is amended to read:
54	4-3-503. Sale of raw milk Suspension of producer's permit Severability not
55	permitted.
56	(1) As used in this section:

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57	(a) "Batch" means all the milk emptied from one bulk tank and bottled in a single day.
58	(b) "Raw milk product" means raw milk, cream produced from raw milk, and butter
59	produced from raw milk.
60	[(b)] (c) "Self-owned retail store" means a retail store:
61	(i) of which the producer owns at least 51% of the value of the real property and
62	tangible personal property used in the operations of the retail store; or
63	(ii) for which the producer has the power to vote at least 51% of any class of voting
64	shares or ownership interest in the business entity that operates the retail store.
65	(2) Except as provided in Subsection (5), a raw milk product may be manufactured,
66	distributed, sold, delivered, held, stored, or offered for sale if:
67	(a) the producer obtains a permit from the department to produce the raw milk product
68	under Subsection 4-3-301(5);
69	(b) the sale and delivery of the <u>raw</u> milk <u>product</u> is made upon the premises where the
70	raw milk product is produced, except as provided by Subsection (3);
71	(c) the raw milk <u>product</u> is sold to consumers for household use and not for resale;
72	(d) the raw milk <u>product</u> is bottled or packaged under sanitary conditions and in
73	sanitary containers on the premises where the raw milk <u>product</u> is produced;
74	(e) the raw milk <u>product</u> is labeled "raw milk <u>product</u> " and meets the labeling
75	requirements under 21 C.F.R. Parts 101 and 131 and rules established by the department;
76	(f) the raw milk <u>used to produce the raw milk product</u> is:
77	(i) cooled to 50 degrees Fahrenheit or a lower temperature within one hour after being
78	drawn from the animal;
79	(ii) further cooled to 41 degrees Fahrenheit within two hours of being drawn from the
80	animal; and
81	(iii) maintained at 41 degrees Fahrenheit or a lower temperature until the raw milk is
82	delivered to the consumer or used to produce the raw milk product;
83	(g) the bacterial count of the raw milk <u>used to produce the raw milk product</u> does not
84	exceed 20,000 colony forming units per milliliter;
85	(h) the coliform count of the raw milk <u>used to produce the raw milk product</u> does not
86	exceed 10 colony forming units per milliliter;

(i) the production of the raw milk <u>product</u> conforms to departmental rules for the

88	production of grade A milk products;
89	(j) [all] the dairy animals on the premises are:
90	(i) permanently and individually identifiable; and
91	(ii) free of tuberculosis, brucellosis, and other diseases carried through milk; and
92	(k) any person on the premises performing any work in connection with the production,
93	bottling, packaging, handling, or sale of the raw milk product is free from communicable
94	disease.
95	(3) A producer may distribute, sell, deliver, hold, store, or offer for sale <u>a</u> raw milk
96	product at a self-owned retail store, [which] that is properly staffed, or from a mobile unit
97	where the raw milk product is maintained through mechanical refrigeration at 41 degrees
98	Fahrenheit or a lower temperature, if, in addition to the requirements of Subsection (2), the
99	producer:
100	(a) transports the raw milk <u>product</u> from the premises where the raw milk <u>product</u> is
101	produced to the self-owned retail store in a refrigerated truck where the raw milk product is
102	maintained at 41 degrees Fahrenheit or a lower temperature;
103	(b) retains ownership of the raw milk <u>product</u> until it is sold to the final consumer,
104	including transporting the raw milk <u>product</u> from the premises where the raw milk <u>product</u> is
105	produced to the self-owned retail store without any:
106	(i) intervening storage;
107	(ii) change of ownership; or
108	(iii) loss of physical control;
109	(c) stores the raw milk <u>product</u> at 41 degrees Fahrenheit or a lower temperature in a
110	display case equipped with a properly calibrated thermometer at the self-owned retail store;
111	(d) places a sign above each display case that contains <u>a</u> raw milk <u>product</u> at the
112	self-owned retail store that:
113	(i) is prominent;
114	(ii) is easily readable by a consumer;
115	(iii) reads in print that is no smaller than .5 [inches] inch in bold type, "This milk
116	product is raw and unpasteurized. Please keep refrigerated."; and
117	(iv) meets any other requirement established by the department by rule;
118	(e) labels the raw milk product with:

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119	(i) a date, no more than nine days after the raw milk <u>product</u> is produced, by which the
120	raw milk <u>product</u> should be sold;
121	(ii) the statement "Raw milk products, no matter how carefully produced, may be
122	unsafe.";
123	(iii) handling instructions to preserve quality and avoid contamination or spoilage;
124	(iv) [by January 1, 2017,] a specific colored label as determined by the department by
125	rule; and
126	(v) any other information required by rule;
127	(f) refrains from offering the raw milk <u>product</u> for sale until:
128	(i) the department or a third party certified by the department tests each batch of raw
129	milk used to produce a raw milk product for standard plate count and coliform count; and
130	(ii) the test results meet the minimum standards established for those tests;
131	(g) (i) maintains a database of the raw milk product sales; and
132	(ii) makes the database available to the Department of Health during the self-owned
133	retail store's business hours for purposes of epidemiological investigation;
134	(h) ensures that the plant and retail store complies with Chapter 5, Utah Wholesome
135	Food Act, and the rules governing food establishments enacted under Section 4-5-301; and
136	(i) complies with [all] the applicable rules adopted as authorized by this chapter.
137	(4) A producer may distribute, sell, deliver, hold, store, or offer for sale <u>a</u> raw milk
138	product and pasteurized milk at the same self-owned retail store if:
139	(a) the self-owned retail store is properly staffed; and
140	(b) the producer:
141	(i) meets the requirements of Subsections (2) and (3);
142	(ii) operates the self-owned retail store on the same property where the raw milk
143	product is produced; and
144	(iii) maintains separate, labeled, refrigerated display cases for raw milk products and
145	pasteurized milk.
146	(5) A producer may, without meeting the requirements of Subsection (2), sell up to 120
147	gallons of raw milk per month if:
148	(a) the sale is directly to an end consumer, for household use and not for resale;
149	(b) the sale and delivery of the <u>raw</u> milk is made upon the premises where the <u>raw</u> milk

130	is produced,
151	(c) the producer labels the raw milk with:
152	(i) the producer's name and address;
153	(ii) a date, no more than nine days after the raw milk is produced, by which the raw
154	milk should be sold;
155	(iii) the statement "This raw milk has not been licensed or inspected by the state of
156	Utah. Raw milk, no matter how carefully produced, may be unsafe."; and
157	(iv) handling instructions to preserve quality and avoid contamination or spoilage;
158	(d) the raw milk is:
159	(i) cooled to 50 degrees Fahrenheit or a lower temperature within one hour after being
160	drawn from the animal; and
161	(ii) further cooled to 41 degrees Fahrenheit within two hours of being drawn from the
162	animal;
163	(e) the producer conducts a monthly test ensuring the coliform count of the raw milk
164	does not exceed 10 colony-forming units per milliliter;
165	(f) [all] the dairy animals on the producer's premises are free of tuberculosis,
166	brucellosis, and other diseases carried through milk;
167	(g) the producer maintains records of tests and sales for a minimum of two years; and
168	(h) the producer notifies the department of the producer's intent to sell raw milk
169	pursuant to this Subsection (5) and includes in the notification the producer's name and
170	address.
171	(6) A person who conducts a test required by Subsection (3) shall send a copy of the
172	test results to the department as soon as the test results are available.
173	(7) (a) The department shall adopt rules, as authorized by Section 4-3-201, governing
174	the sale of raw milk <u>products</u> at a self-owned retail store.
175	(b) The rules adopted by the department shall include rules regarding:
176	(i) permits;
177	(ii) building and premises requirements;
178	(iii) sanitation and operating requirements, including bulk milk tanks requirements;
179	(iv) additional tests;
180	(v) frequency of inspections, including random cooler checks;

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181	(vi) recordkeeping; and
182	(vii) packaging and labeling.
183	(c) The department may make rules, in accordance with Title 63G, Chapter 3, Utah
184	Administrative Rulemaking Act, regarding the standards of identity for a raw milk product.
185	[(e)] (d) (i) The department shall establish and collect a fee for the tests and inspections
186	required by this section and by rule in accordance with Section 63J-1-504.
187	(ii) Notwithstanding Section 63J-1-504, the department shall retain the fees as
188	dedicated credits and may only use the fees to administer and enforce this section.
189	(8) (a) The department shall suspend a permit issued under Section 4-3-301 if:
190	(i) two out of four consecutive samples or two samples in a 30-day period violate
191	sample limits established under this section; or
192	(ii) a producer violates [a provision of] this section or a rule adopted as authorized by
193	this section.
194	(b) The department may reissue a permit that has been suspended under Subsection
195	(8)(a) if the producer has complied with all of the requirements of this section and rules
196	adopted as authorized by this section.
197	(9) (a) If any subsection of this section or the application of any subsection to any
198	person or circumstance is held invalid by a final decision of a court of competent jurisdiction,
199	the remainder of the section may not be given effect without the invalid subsection or
200	application.
201	(b) The provisions of this section may not be severed.
202	(10) Nothing in this chapter shall be construed to impede the Department of Health or
203	the Department of Agriculture and Food in investigation of foodborne illness.
204	(11) The department shall issue a cease and desist order to a producer linked to a
205	foodborne illness and shall stop sale [on] of a raw milk product currently being sold.
206	(12) The order shall remain in effect until the department verifies that the producer:
207	(a) adheres to [all of the provisions of] this section; and
208	(b) has three consecutive clean tests of the <u>raw</u> milk <u>product</u> .
209	(13) In addition to [the provisions of] Subsections (11) and (12), if a producer's <u>raw</u>
210	milk product has been linked to a foodborne illness outbreak, and the department finds that the
211	producer has violated the applicable provisions of this section, the department may impose

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212	upon the producer the following administrative penalties:
213	(a) upon the first violation, a penalty of no more than \$300;
214	(b) upon a second violation, a penalty of no more than \$750; and
215	(c) upon a third or subsequent violation a penalty of no more than \$1,500.